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MR. A. I. ROOT, of Ohio,
Director of the National Bee-Keepers' Association.

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ESTABLISHED IN 1861

AMERICAN BEE JOURNAL

THE OLDEST BEE-PAPER IN AMERICA

40th YEAR.

CHICAGO, ILL., DECEMBER 6, 1900.

No. 49.

* Editorial Comments. *

A Helping Hand has been extended by British bee-keepers to a brother in trouble. Mr. Longley's bees stung men and team in an adjoining field, and Mr. Longley was sued and made to pay damages. Damages, costs, and lawyer's fee made him out of pocket altogether \$45. Contributions were sent by bee-keepers to the British Bee Journal, and a check for \$45 was sent Mr. Longley.

British bee-keepers are wiser in their generation than American. Some of the sums contributed were only 25 cents each, thus dividing the amount among so many that the burden was lightened. In this country there is sometimes a false pride that says, "If you can not give a large enough amount to look well in print, don't give anything."

Shall Extracting-Combs be Cleaned by the Bees? is a question undergoing consideration in Revue Internationale. So far as replies have been received, opinions are equally divided. In favor of putting away combs in the fall without having them licked clean by the bees it is urged that moths are more troublesome if the combs are dry; that in putting away the combs in a moist state there is a saving of time, stings, and the danger of exciting robbing; and that when the combs are given the following year the bees are more prompt to occupy those with a residue of honey. On the other hand, it is urged that there is danger the molding and souring of the honey that remains; that it attracts mice and insects; and that dry combs may be given at leisure to the bees the next season without danger of exciting robbing.

Feeding Bees has had some discussion lately in Gleanings in Bee-Culture. J. E. Crane gives his way. If he were beginning all over again, he might prefer Miller feeders, but has on hand tin cans holding 6 pounds and 9 pounds each, and he uses these much after the old pepper-box plan. He melts the sugar on a stove, using 2 pounds of sugar to one of water. To prevent granulation, he adds liquid honey, or if he has not the liquid honey to spare, he adds one tablespoonful of vinegar to each 10 pounds of sugar, or to each 20 pounds of sugar if the vinegar is sharp.

Editor Root strongly prefers to use one pound of water to one of sugar. It makes a thinner syrup to start with, but the bees ripen or "invert" it more thoroughly, and they will not invert one-to-two syrup. When they formerly used the one-to-two proportion, there was more or less granulation in the comb, but with one-to-one there is no granulation, and no need to use honey or acid. No need of cooking, just pour the proper quantities of sugar and water into the extractor-can, and turn the reel till it is thoroly mixt. This can be done at the out-yards, saving the carrying of water.

Then Dr. Miller appears, and says he has a simpler plan. He pours the sugar in the feeder and then pours water on it, saving the trouble of putting in and taking out of the extractor. Editor Root objects that this leaves the feeder mest up with a residue of sugar or of crystals, and the only way to have it left licked up clean by the bees is to have it thoroly mixt in the extractor. Dr. Miller says this is more easily, and perhaps better, accomplished by pouring in a little more water at the last. Then Mr. Root suggests that the bees may not ripen or invert this as readily as if the whole had been thoroly mixt before being put in the feeder.

There is still room for something more to be said. What is the objection to having a few crystals remaining in the feeder? and does Mr. Root find it possible to have an entirely clean feeder when the syrup is slowly lowered, as in the Miller feeder which he uses, or in any feeder which does not allow the bees access to the inside of the feeder? Does he not find also that when water is poured upon the dry sugar in the feeder that more water will be taken by the bees, thus giving a better chance for inverting? In other words, if he finds that the bees invert better the one-to-one than the one-to-two syrup, will they not invert still better if the syrup is still thinner?

But Dr. Miller fails to notice, or at least to mention, that with this plan the greater amount of evaporation makes it necessary to do the feeding earlier than with the thoroly mixt one-to-one syrup. The beginner should be told that if he is late about his feeding, Mr. Root's is the safer plan, and that if he is very late Mr. Crane's is still safer. He should, however, be told that it is much better to feed as early as August or September, in which case Mr. Root's course is better than Mr. Crane's, and perhaps Dr. Miller's is still better.

The Sale of Comb-Foundation Machines in this country does not seem to be large. Probably fewer machines are sold now than some years ago. Most bee-keepers find it more satisfactory, and perhaps cheaper, to buy foundation than to make it. This is in market contrast with the state of affairs in Europe. Of the Rietsche press alone, 17,000 have been sold since the first press was put on the market 17 years ago. One reason for the difference in the two countries is that in Europe some of the foundation put on the market is adulterated, while in this country such a thing is practically unknown.

A Big Honey-Yield is reported in the Progressive Bee-Keeper, John Krantz being the successful man, the year not being given. The colony had the range of a large apple-orchard, some apple-honey being stored in sections, until the colony swarmed the first of May. Both colonies then worked on apple bloom, and the first week in June both swarmed. From the colony and its increase Mr. Krantz obtained 1,600 pounds of comb honey, besides allowing his family with ten children all the honey they could eat.

* The Weekly Budget. *

THE NEW EDITOR of the Progressive Bee-Keeper, Will Ward Mitchell, starts in well, and it is not likely that the paper will suffer under his guidance. He is the man who has written so much excellent verse for the Progressive, his poems forming quite a feature of that journal. Success to him.

THE CANADIAN BEE JOURNAL.—The literary shortcomings of contemporaries are not considered the best things with which to fill up the columns of a bee-journal, but it may not be greatly out of order to say that since W. J. Craig has taken the editorial chair of the Canadian Bee Journal, there has been a very gratifying improvement in the proof-reading of that journal.

BEE-KEEPERS' INSTITUTES are to be held at several places in the State of New York this month, as will be noticed by referring to the notices of conventions on another page of this issue. These ought to be very valuable gatherings for those bee-keepers who can arrange to attend them. We hope as many of our readers as possible will be present, and do what they can to make the institutes as helpful and interesting as may be.

HON. EUGENE SECOR was a delegate to represent the Iowa State Horticultural Society at the Southern Minnesota Horticultural Society's meeting held at Austin, Minn., Nov. 21, 22, and 23, 1900. He was also to speak at the meeting of the Northeastern Iowa Horticultural meeting at Iowa Falls, Nov. 27, 28, and 29, his subject being "Desirable Flowering Shrubs and Plants." Mr. Secor is interested in establishing extensive greenhouses at his home—Forest City, Iowa—toward which he has been laboring for a year, now having arrangements made for beginning the work as soon as the weather permits next spring. About 6,000 feet of glass will be used, and hardy shrubs and perennials grown outside. Mr. Secor is a busy man, and is ingenious as well as a "Eugene-ius."

MR. A. I. ROOT AND THE BEE JOURNAL.—Those who were familiar with the earlier volumes of the American Bee Journal will easily recall how its pages were enlivened by the spicy contributions of one who signed himself "Novice." The opportunity of thus appearing 12 times in a year seeming too narrow for "Novice," by the aid of a windmill he issued a little quarterly of his own, which grew, and grew, until it became the Gleanings in Bee-Culture of to-day with its 24 superbly illustrated issues every year—a journal that has made the name of A. I. Root a household word in the homes of bee-keepers all over the world. Having achieved a name and fame, it seems he might be content therewith. But he is not. He has not forgotten his old friends, and the wish in him is strong for increase success to others. Here is the way he talks in the number of Gleanings for Nov. 15th:

THE AMERICAN BEE JOURNAL.

Forty years ago next January, Vol. I, No. 1 of the American Bee Journal made its appearance under the management of our good friend Samuel Wagner. It continued one year; but there did not seem to be bee-keepers enough in our land to keep even one bee-journal running. If I am correct, the breaking-out of the war had something to do with letting it drop for a time.

When I "went crazy," however, on the honey-bee, be-

cause of the loss of that truant swarm I became so much interested in, I began rubbing my eyes and hunting up the bee-literature of the world. As soon as I found a bee-journal had been published I had every back number, and read them over and over day and night almost. How familiar those pages in regard to the Dzierzon theory look even now! and those strange stories of the wonderful natural history of the honey-bee awaken a thousand pleasant recollections even now as I glance over it. I enjoy even yet exploring new fields of science; but I am afraid the world does not contain any new field that I shall enjoy as much as my explorations in that observatory hive that stood in the window of my home.

Well, when I became acquainted with Langstroth and Wagner, there was no peace till they promised to get the American Bee Journal going again, for Mr. Langstroth seconded my exhortations. Well, it is *still* going; and when I glanced over the issue for Nov. 8, I really felt happy to see such a bright, wideawake, live publication, filled not only with valuable hints, but bright, hopeful, sharp witticisms.

The thing that troubles me most just now is the fear that our good friend York does not get pay enough for sending such a beautiful journal 52 times for the small sum of \$1.00—not quite two cents for each issue. (At one time the American Bee Journal was \$2.00 for only 12 issues.) Why, Dadant's account of his trip thru Switzerland, alone is worth almost the subscription price for an entire year, to say nothing of the report of the Chicago convention. And it is not altogether bees. Friend York, as well as myself, got hold of that little item about having some land of your own. And the American Bee Journal is an excellent family paper. It is up to the times in standing out strong and fearlessly for good morals, temperance, and purity and honesty.

Now, if anybody sees this who has not subscribed for the "Old Reliable," let him make haste to give friend York a little encouragement in the shape of a subscription. This is from your old friend—

A. I. R.

We hardly know what to say in response to the exceedingly kind words Mr. Root has written above, for it isn't possible for us to deserve them. At any rate, we take off our hat and make our best bow, with a sincere "Thank you," for all he has said.

No one knows any better than does Mr. A. I. Root what it means to get out a paper like the American Bee Journal every week in the year, and year after year. It is now about 16 years since we have been helping to get up and send out this journal, and we can testify that it means hustle all the time. But that is what we are here for, and if bee-keepers will continue to give us their hearty support, we will agree to do our best for them, so long as health and strength permit.

Our Wood Binder (or Holder) is made to take all the copies of the American Bee Journal for a year. It is sent by mail for 20 cents. Full directions accompany. The Bee Journals can be inserted as soon as they are received, and thus preserved for future reference. Upon receipt of \$1.00 for your Bee Journal subscription *a full year in advance*, we will mail you a Wood Binder free—if you will mention it.

Please send us Names of Bee-keepers who do not now get the American Bee Journal, and we will send them sample copies. Then you can very likely afterward get their subscriptions, for which work we offer valuable premiums in nearly every number of this journal. You can aid much by sending in the names and addresses when writing us on other matters.

Queenie Jeanette is the title of a pretty song in sheet music size, written by J. C. Wallenmeyer, a musical bee-keeper. The regular price is 40 cents, but to close out the copies we have left, we will mail them at 20 cents each, as long as they last. Better order at once, if you want a copy of this song.

The American Fruit and Vegetable Journal is just what its name indicates. Tells all about growing fruits and vegetables. It is a fine monthly, at 50 cents a year. We can mail you a free sample copy of it, if you ask for it. We club it with the American Bee Journal—both for \$1.10.

Convention Proceedings.

Report of the Proceedings of the 31st Annual
Convention of the National Bee-Keepers'
Association, held at Chicago, Ill.,
Aug. 28, 29 and 30, 1900.

BY DR. A. B. MASON, SEC.

(Continued from page 761.)

Next on the program was the following address by Rev. Emerson T. Abbott, on

PURE FOOD LEGISLATION.

I want to say I will not afflict you with any paper. I may afflict you with something worse. Those who talk at random sometimes do worse than those who read papers to you. I hadn't time to prepare any paper on food legislation, and, in fact, I did not deem it necessary. I desire, however, to make a report of what work has been done by our representatives at the National Pure Food Congress, and offer a few suggestions with regard to food legislation.

In the first place, I may say that three years ago some gentlemen in Washington, who were purely unselfish and had no personal interests to serve, issued a circular and called together what was known as the National Pure Food Congress, or rather, what afterwards became the National Pure Food Congress. They agreed upon a basis of representation, issued the circulars at their own expense, and invited the people to come there and discuss the food question. Something like 300 people, representing the various productive industries of the United States, responded to that call, and your general manager and myself were sent as delegates from this society to represent the bee-keepers of the United States.

We met an exceedingly intelligent and interesting body of gentlemen, and the result was that the bee-keepers at once received prominent recognition in that food congress. The congress was organized, the proper officers were elected, and we mapped out a course of work. We took what was known then as the Brosius Bill, which had been drafted by Mr. Brosius, of Philadelphia, and a committee was appointed consisting of 25, of which I had the pleasure of being a member, to go over that bill. We went over it, item by item, and eliminated everything that we thought was objectionable, and agreed as a whole, and reported the bill back to the congress. The congress discuss the bill, and after having made just two verbal changes in it, agreed to it as a whole; they then turned it over to one of the best lawyers in the city of Washington, and he examined it carefully; then they turned it over to the Secretary of Agriculture, and he examined it carefully and fully. It was placed in the hands of the committee to be presented to the House of Representatives and also to the Senate. The Pure Food Congress adjourned, and in a year from that time they met again. That was a year ago last January. Our bill was still being discuss, and the subject was still being agitated, but never had yet reached the point of action. In fact, the committees which had the matter in charge in the House and Senate had never reached an agreement, and no report had been made.

Last January we met again. I might say, however, that I was sent as a delegate a year ago in January, and last January I was sent again, this society having only one representative on the floor of the congress; last January we met again. Previous to last January everything had been harmonious. We had moved along smoothly; we had been a unit in representing the interests of the pure-food bill, known as the Brosius Bill. But there came up to Washington last year some very wise and intelligent gentlemen; they were dairymen, they said. One of them lives in Chicago; his name is Knight. He is a dairyman; he milks his cows by proxy, and he is in the employ of the National Dairy Association, and no doubt gets a fat salary, for he wore good clothes, and had the best around the hotel. There came along with him a Mr. Hoard, from Wisconsin, who, I believe, has been governor, and he is a dairyman; he milks the dairy people of the United States, and he had something to say. There was also a gentleman by the name of Adams, who is another milker; he milks the tax-

payers of the State of Wisconsin, and secures a large salary. There came another gentleman from the State of New York; he was a milker—by the name of Flanders; he also milks the tax-payers of the State of New York, and he is a dairyman. There also came the honorable food commissioner of Ohio, who is another dairyman, for he milks the tax-payers of the State of Ohio, and he had the honor of being the president of the Pure Food Congress, and as their wisdom was superior to the combined wisdom of all those men who had come up the previous year and gone over the ground and discuss the matter carefully, they wanted a new bill, and so up in Wisconsin, in a little room, Mr. Adams wrote a new bill, absolutely ignoring the Brosius Bill, and embodying some things that were absolutely obnoxious to all members except this little company.

With this bill in their pocket, and Mr. Babcock, of Wisconsin, to defend it, they came on the floor of the Food Congress determined to run it. You know some few sometimes think they run the world. We battled there for three days, *pro* and *con*, and made the fight with the chairman against us, and finally we routed the enemy. We had discovered a new difficulty in food legislation that we had never dreamed of before—never occurred to us that we should find enemies in our own camp, or that men would come there with the object of destroying all we had done during these years; but after the smoke cleared away, and the matter was all over, and we had gathered up the maimed, and the halt and the wounded, and the dead, that had come out of the conflict, we discovered that there was legion of us and exceedingly few of them, and we carried our point, and the bill known as the Babcock Bill is buried now in oblivion. But what was the result? These gentlemen said, No. If we can't have our way; if we can't displace the Secretary of Agriculture in the execution of this bill, and have a commissioner appointed as we want it—for we know that nobody but a commissioner can do it—why, we will not have anything; we will fight the Brosius Bill, and they did. One of their number went over before the Inter-State Commerce Committee (your speaker was one of the number appointed to address that committee in behalf of the bee-keepers), and they had the cheek and gall to stand up there and defend their bill, when they were appointed to urge the interests of the Brosius Bill; but the Inter-State Commerce Committee saw how things were, and they simply ignored their protest, and the result was the Brosius Bill was immediately favorably reported by the House Committee, and is now ready to be taken up for action; the Senate Committee is ready to report favorably upon it, I am informed. As soon as it can be gotten before the two Houses, we have no doubt but what it will pass, but we will have to meet all along the opposition of these gentlemen.

Now, then, I will tell you why I have given you this history. You have influence with your congressmen; the average congressman is a very busy man; the average congressman hasn't more than average intelligence; he doesn't claim to have, and he can't comprehend everything at once; he can't read up about everything. You haven't any idea, if you have never been to Washington and seen the congressmen besieged, how many people there are who have schemes and things that they want to push thru congress, and want their congressmen to do it for them, and they have not time to investigate all of these subjects.

Now, the reason I am presenting this matter to you is, that I want you to present the facts. When you get home I want you to go to your congressman, and state to him clearly, what I have stated, and say, "Now, it is the Brosius Bill, and no other bill, that we want you to push. The National Bee-Keepers' Association as a unit stands behind the Brosius Bill, and that is the bill the National Pure Food Congress wants pushed, and it covers the ground entirely, and you pay no attention to these little side-issues that will be crowded upon you, for they are simply put in that the bill may be beaten."

I will tell you the difference between the Brosius Bill and the other pure-food bills. The Brosius Bill recognizes the fact that every man, woman and child has rights; it also recognizes the fact that any industry that sails under its own colors has a right to exist, provided it can not be proven beyond the possibility of controversy that that industry is injuring the welfare of the human family. It doesn't propose to make any warfare on anybody; it doesn't propose to say that you shall put a placard up in your restaurant and say that glucose and honey mix is served here, butterine is served to the people, or something else is served at clean tables which are not clean tables, and biscuits that have been poorly baked are served along with it. It is sup-

posed the intelligent eater will know when he gets poor biscuit, and will know whether the class of the restaurant he patronizes is the class he wants to patronize in order to satisfy the cravings of his stomach, and it is not necessary to have a great number of labels stuck up all over the State, in various places where people eat, in order to execute the law. The Brosius Bill simply makes it a criminal offense to sell a man a thing for what it is not, just as the United States makes it a criminal offense to counterfeit a dollar. I have a silver dollar here in my hand. Now, the United States does not throw any restraint around my counterfeiting that silver dollar, doesn't even go so far as to explain what a counterfeit of that silver dollar is, but simply says in so many words, robbed of its technicality—we will let some of the lawyers put the technicalities in, and I will state the facts in so many words—"If you counterfeit that dollar, and we catch you at it, we will put you behind the prison bars." That is all; it doesn't lay any restraints, or say this thing, or that thing, or the other.

What is the use of enacting laws all over the country, in all the various States of the Union, that you shall not color a thing green, or that you shall not color it black, or it shall not be this color or that color; shall not be made to look like this thing or that thing. What is the use of that? What advantage is there in it? It is of advantage to a man who wants to sell something that is of the color that this other thing might be, of course; but that isn't what the Legislature is for; that isn't what laws are for; laws are to look after the common interest of all the people, not a few of the people, or half of the people, but all of the people. The only law we need in the shape of pure-food legislation is to make it a criminal offense to sell anything for what it is not.

If I come into your store and ask you for a pound of honey, and you give me a half pound of glucose and a half pound of honey, and you know it when you give it to me, and charge me for a pound of honey, you are a thief and a criminal, and you ought to be in the penitentiary. [Applause.] That is clear; you all understand that; there isn't any scientific phraseology about that, but what you can get thru your heads; that is clear and plain. A man who sells a thing for what it is not is a thief, a robber, and a criminal, and ought to be so treated; it doesn't make any difference whether he sells a carload of glucose or 15 cents worth of ice-cream, he is as much a criminal in one case as in the other; it is the intention and the theory which it embraces; that is all there is to it, and that is why we want you to support the Brosius Bill.

We thrashed the ground all over, fought the battle time and again, and simply settled down to this one proposition, that every man who pays his money for an article is entitled to get the thing that he expects to get when he gives his money. You trade a horse for a cow. Suppose the man should give you a donkey, and the donkey should be worth more than the cow that you were to get; but perchance you wanted the cow that you might milk her, and he would run in a \$40 donkey instead of a \$20 cow, and you or your wife would go out to get some milk at night—there would be trouble; not because you had been defrauded of your money. There might be reasons why the cow would be worth \$40 to you, while she wouldn't bring more than \$20 in the market.

Now, then, you ask me what you can do to help bring this about. I have already hinted what you can do; you can do a great deal; you can do more than you think you can. When I was a boy about 16 years old, I used to think that I would just give my eyes to look at the president. I thought if I could see a congressman it would be a wonder; I felt a certain kind of awe and a certain kind of reverence for them, and sometimes would step a little higher over the ground when I was talking about governors and presidents, and congressmen, than I did when I was talking about ordinary citizens and clodhoppers like I was myself, plowing corn. But after awhile I began to come in contact with these men; after awhile I had seen a governor or two, and they didn't look quite so magnificent as I thought they would—they had ordinary common mustaches, and sometimes their hats were good and sometimes they were not; sometimes they had on boots, and sometimes they did not; and sometimes they were kind of sleepy looking, and sometimes pretty sleek. I sized them up, and I said: "You are kind of human anyway, a little animal like myself; may be you have a little more possibly than I have, but you are an animal just the same as I am, anyway, and have all the animal propensities that other clodhoppers have."

After awhile I saw a president or two, and I began to have that same kind of feeling; after I had seen a good

many congressmen I felt more and more that way; but I went up to Washington a few times, and I went into the legislative halls and I saw those men. I heard them talk, I met them face to face; I came in contact with them, and I discovered that they were men just like other men; they didn't know a great deal more than the average bee-keeper; they were susceptible to influences just like the average bee-keeper, and if they were good congressmen they made it a point to do the thing that their constituents wanted done, and they devoted as much time as they could to the interests of their constituents, and that they had to learn to be congressmen.

If this were a political meeting I would make a suggestion, and I will make it anyway if it is not. That is, don't forget the fact that it takes a man a little while to learn to be a congressman; it doesn't matter much about his politics. If you want him to be heard in Washington, see that he stays there a little while; don't send a new man every time there is an election; that isn't politics; but it is common sense. I have been up there; I know men who have gone there and staid 20 years. A man died while I was in Washington the last time; he had been in the House 20 years, and every man lifted his hat reverentially when he spoke his name. Twenty years of faithful service in the House! A congressman said to me, "When that man arose to talk they listened whether he had anything to say or not. He always had something to say because he had been there so long, because he knew what to say and when to say it."

But to go back to my subject: All you have to do if you want your congressman to do anything is to talk common sense to him. If you want a hired hand of yours to plow your field a certain way, and cut the furrow so wide, and make it so deep, and turn the grass over just so, why, you simply tell him, "I want this field plowed so and so," and he plows it that way. Go to your congressman when you get home—it won't hurt if you call him John, treat him just as you would your hired hand, that is all he is; we just pay him for doing the business. I often say to my wife about the man who does my little banking—I don't have much, and he is a millionaire several times over—I say, "I have got him hired to take care of the few dollars I have up there, and he is looking after it." Look at your congressman that way, with that kind of feeling, and make him understand that you mean something when you talk to him, and that you mean if he doesn't look after your interests, and do the things he ought to do, you will see that he doesn't go back there any more, without regard to politics; don't believe because he is a congressman, is a republican and you are a democrat, that he won't listen to you. If you are a republican and your congressman is a democrat, he will listen quicker; he wants to convince you, and *vice versa*. I tell you that they want to hear from their constituents, and they are just like a thermometer—they will bob up and down with the change in the weather when they hear from the people, just like the mercury bobs up and down when a cold norther comes sweeping in, and the temperature changes suddenly; they are just like thermometers, and they are very responsive, too. I presume I am not revealing any secrets; I am not telling a good many of you people anything new.

As Dr. Mason says, "If you don't believe what I am saying, just try it."

But now I think I have talked long enough. It was not my intention to give you information or anything, but simply to make you think about the importance of this pure-food legislation. I would like to stand here and talk to you for a solid hour about the terrible curse of food adulteration. I will say just this much, that we have gone mad and crazy on the Almighty Dollar. The world has lost sight of grand moral principles and has given itself over to one grand scramble for money and gain [Applause]. And unfortunately we have all been so influenced that, the moment anything is brought, we all stand up and say, "What is there in it for me?" Now, friends, we must get beyond that, and rise higher than that, and feel that life means something more than that. I believe in money; I get all the money I can, and I don't blame any man for doing it; in fact, I condemn the man who does not lay up something for his old age. I think it is wrong for many men to be poor. Many people squander their money, and they are criminal in the sight of God Almighty when they do it, for they leave their families to suffer on account of their squandering money when they ought to keep it and provide for those that God has entrusted to their care. Let us not live for that alone; let us not give our whole lives to the accumulation of a few paltry dollars, but let us feel

that life means something; let us feel that it is worth something to feel we are honest and treating our fellow men right, and telling them the truth.

If I have a deal with a man, and give him what he expects to get, and get a good sound profit out of it, I don't feel any compunctions of conscience; but if I misrepresent, if I don't tell him all the facts, if I don't make the matter clear and plain so that he is thoroly satisfied, I can't sleep at night; I can't get over it; in some way those dollars burn in my pocket, and I feel as tho I had done a wrong thing; but when I can accumulate anything and do it honestly, and get a legitimate profit, that is all right and proper.

It seems to me that a man who sits down here in Chicago and mixes glucose with honey and labels it "pure clover honey," and sends it out into the States of Missouri, Kansas, and Iowa, and all over the United States, and has it sold for pure honey, and who knows it will be sold for pure honey, ought to have the nightmare so he could not sleep; the demons ought to chase him night and day. Just think of sitting down deliberately to defraud the people in a thing that they are to eat, and that is absolutely necessary in order to live! Why, I would just as soon think of cheating a man with regard to his grave-clothes, sell him a robe that was only cotton and claim it was silk; I would as soon think of doing it as I would to cheat a man in what he has to eat. But that is going on every day. Mr. York knows it; the whole city is full of it; our city is full of it. Here is an illustration:

I went into a store one day, pickt up a bottle—Mr. Root knows something about it, as I had it down in Philadelphia last year, and had it analyzed, and it was 75 percent glucose, labeled pure clover honey, purporting to be put up at Medina, Ohio. I went into the store and I said to the man—oh, he was a Christian man, takes a high stand with regard to morals, profest to be an example—I said: "I want to get just this much testimony. I want to know if these people down in Kansas City will say in black and white whether this honey does or does not come from Medina; would you have any objections to having your buyer ask that question that they might answer in black and white."

What do you think he said? Well, it was this: "I don't want to get mixt up with other people's business. I don't want to meddle with anything that doesn't concern me."

But, I said, "Sir, this does concern you; I bought this bottle of honey off your shelves, and the salesman who sold it to your buyer here, who doesn't know anything about honey, told him it was pure. Now, sir, what have you to say?"

He said, "Well, I will study about it;" and he is studying yet about it, hasn't anything to say; he hasn't the manhood; he hasn't the moral courage to come up and furnish the testimony that would send that man to jail, for proof of food adulteration would do it in Missouri. The people all over this country are winking at those things, and the time has come for us to stand for the truth and the right, whether it injures us or our neighbors. [Applause.]

EMERSON T. ABBOTT.

(Continued next week.)

"The Hum of the Bees in the Apple-Tree Bloom" is the name of the finest bee-keeper's song—words by Hon. Eugene Secor and music by Dr. C. C. Miller. This is thought by some to be the best bee-song yet written by Mr. Secor and Dr. Miller. It is, indeed, a "hummer." We can furnish a single copy of it postpaid, for 10 cents, or 3 copies for 25 cents. Or, we will mail a half-dozen copies of it for sending us one new yearly subscription to the American Bee Journal at \$1.00.

The Chicago Convention Picture is a fine one. It is nearly 8x10 inches in size, mounted on heavy cardboard 10x12 inches. It is, we believe, the largest group of bee-keepers ever taken in one picture. It is sent, postpaid, for 75 cents; or we can send the American Bee Journal one year and the picture—both for \$1.60. It would be a nice picture to frame. We have not counted them, but think there are nearly 200 bee-keepers shown.

Queen-Rearing is a very interesting part of bee-keeping. Mr. Doolittle's book tells practically all about the subject. See the offer we make on the second page of this number.

Contributed Articles.

No. 7.—Interesting Notes on European Travel.

BY C. P. DADANT.

LEARNING that I was fond of visiting ancient establishments, which are rather a curiosity to a man coming from a new country like America, Mr. Bertrand proposed to show me the most interesting remains of olden times along the shores of Lake Geneva, at the same time giving me an opportunity of becoming acquainted with some of the most practical bee-keepers in the country.

"We will arrange for a visit to De Blonay to-morrow," he said one day. "Who is De Blonay?" "Mr. H. De Blonay is one of our oldest practical bee-keepers. He belonged to the first progressive bee-keepers' association in the country years ago; he is a retired civil engineer, living during the winter in Lausanne, and in the summer in the castle built by his ancestors in the eleventh century, four miles above the city of Vevey, some 30 miles from here. We will go by steamboat, take breakfast with the Blonay family, and come home late in the afternoon by rail."

This was done. A call on the telephone by Mrs. Bertrand gave due notice of our coming, and we were informed that they would expect us without fail a little before noon the next day. Telephones are not so numerous in country places in Europe as they are here, but they are all long-distance instruments.

So on Saturday morning we left Nyon together—Mr. Bertrand, my daughter, and myself—on one of the swift steamers that ply back and forth on this deep, clear lake, so clear that you can see fishes 20 feet below the surface when the water is still. The waters of Lake Geneva reminded me of Sturgeon Bay, in Wisconsin, where one can see the fish bite at the hook eight or ten feet below the surface. But the view of Lake Geneva is beyond description. The boat stops a minute or two at each landing—pretty villages or large towns stretch in the sun on the slope of the hills, with endless vineyards running back from the suburbs up to the pine forests above. In two or three hours we were at Vevey, a city of some six or eight thousand inhabitants, and a carriage was soon found to go to the castle.

I will note here that the city of Vevey was once inhabited by the great apiarist Huber, at least according to Bevan, who, however, spells the name "Vivai," but he evidently referred to this town, for Huber was born at Geneva, and lived at different spots along the north shore of the lake. It is remarkable that Switzerland has been the birth-place of several noted apiarists, among whom I can name Gelieu, and the famous Francois Burnens, the servant of Huber, who so faithfully and so earnestly helpt in his experiments. Without him Huber could have done but little, since he was blind, and his discoveries in the natural history of the bee might have remained ignored much longer.

The castle of Blonay, built as a fortress, and overlooking the neighboring village to which it gave its name, is on a steep eminence from which one sees the city of Vevey, the lake, and the mountains of Savoy. It is a romantic spot. High walls, towers, a 60-foot dungeon (useless today), an inner court, with walls covered with ivy, massive abutments here and there to keep the walls from falling outward, a dozen or more terraces to support these abutments; big apartments, a small chapel, a stone archt ogival stairway leading to the upper floors—everything here looks odd, antique, I would almost say fantastic. It is clear that when this was built the main thought was safety, not convenience. But civilization has shown its footprints, the more so as we are now in the most democratic country in the world, and with some of the most progressive people in that republic. The drawbridges have disappeared, the court opens to all comers. The old stone ogival stairway which must have once resounded with the armors of steel that we saw hanging in the chapel, is now modernized with a telephone at the top of the steps. In the big reception hall, hung with family paintings of hundreds of years, we see a phonograph.

But what an immense dwelling for three persons—our host, his wife, and daughter, besides three or four servants. No wonder they do not stay here in the winter. Altho this is certainly a pleasant summer home, it would be a chilly



Chateau (or Castle) De Blonay.

place in winter. The young lady tells my daughter that it is just a hundred steps from her bedroom to the kitchen.

We were welcomed with the usual hospitality. We visited the apiary, some 15 hives with movable frames, on one of the numerous terraces, the vegetable garden, the flower garden; and on every terrace we saw the walls covered with trellist trees, especially pear trees laden with fruit. Mr. De Blonay is also a lover of exotic trees and shrubs, and I saw an American black walnut side by side with a fig-tree, and tasted American blackberries as large as my thumb, and as sweet as those they raise in the United States, which put to shame the little dwarf, sour, worthless European blackberry.

After the meal we had the treat of a small martial display. A squad of Swiss soldiers was passing on the public road below the castle on their way to an annual parade at Bern, and as they stopt for their meal, our host had a big flag brought down from the attic, and unfurled at the window. This called for cheers and a salute, and it lookt for all the world as if we might yet be in the middle ages, but the steel armors, instead of being on the breasts of those men, were asleep and rusting in the little chapel, where we had the pleasure of seeing them a little later, together with ancient arms and a big closet full of parchments in drawers carefully labeled, and dating back 800 years. And yet this gentleman takes no false pride in his ancestry, but modestly signs his name "H. de Blonay, Engineer." Why can't our American heiresses look at those empty titles of nobility in the same democratic style?

How about the "oubliettes?" Of course, we must see the oubliettes. A big key was produced, a torch procured besides a lantern, and we started down thru the basements and the cellars.

"And deeper still the deep down oubliette,
Down thirty feet below the smiling day"—(TENNYSON.)

was revealed to us by the removal of a few bunches of fagots. Then I understood the need of the torch, which I could not perceive since we had a lantern. The torch was lighted and thrown down the hole, so we could see the inside of the oubliette, which is made just like a cistern, the only opening being at the top. To think that, perhaps, people had been buried in that place alive! What a story those old castles could tell, if stones could speak!

It was with a sigh of relief that we came up to the light again, and past thru the laundry, where they do the washing once every six months. Yes, once in six months! What a pile of linen those Europeans must have! For it was not only here, but nearly everywhere, the same way. And they have a way of ironing by passing the linen thru what they call a "calender," consisting of two big rollers some four or five feet long, similar to an enormous clothes wringer. It seems quite practical.

After sitting down to tea with our kind hosts we took our leave, and walkt back to Vevey by short paths, following the little stream of water which tumbles down the hill a short distance from the castle. In another hour the train landed us again at Nyon.

The Premiums offered this week are well worth working for. Look at them.

Light Honey Crop—Basswood Failure, Etc.

BY C. DAVENPORT.

ANOTHER honey season is a matter of history. The crop in this State was, on the whole, a light one. It was, however, very irregular. In some localities a fair crop was secured, in other places but a few miles distant it was nearly a failure. We had a great drouth during the summer, and locality formed an important part, with what little rain there was, for when we needed rain the most good showers would fall in some places, and in others but a few miles away it would not rain for weeks.

In my own locality white and alsike clover yielded well while they lasted, but it was so dry they did not remain in bloom long. Basswood was a total failure; there were no blossoms, and it would be of great interest to me to know why. There were no frosts late enough in the spring to have injured the buds if they had started, and the dry weather had nothing to do with it, for there was plenty of moisture in the ground early in the season, at the time the buds should have formed. There were no insects that workt on the foliage, as has been the case some seasons before. The yield from basswood here seems to be coming more and more uncertain of late—a matter to be regretted, for while the honey from this source is not equal in quality to that from clovers, there is nothing here in the North, at least, that bees can in the same length of time secure the quantity from that they can from basswood when it yields well.

GATHERING HONEY AND POLLEN AT THE SAME TIME.

I noticed a statement in one of our journals some time ago—I forget now which one, and also who made it, but it was a Prof. Somebody—which was to the effect that bees do not carry or gather honey and pollen at the same time. I expected that many would refute this statement, but I believe no one has done so. I wonder if locality can play any part in this; it would seem so, for here bees often gather both pollen and honey at the same time, not merely a few, but a large part of the field-force does when working upon certain flowers.

I have caught in the fields, and at the entrances of the hives, hundreds of bees that were loaded with both pollen and honey. As a rule, they will not when carrying both have nearly as large a load of pollen as when gathering pollen alone, but will apparently have a full load of nectar; that is, they will eject, when prest, a large drop that looks to be as much as can be obtained from one loaded with nectar alone. But sometimes the conditions will be reverst, and those carrying both will have a good load of pollen and but a small one of nectar.

Here there are different sources from which bees gather both pollen and nectar on the same trip, but it is most noticeable from clover, especially alsike, and during the forenoon, tho I have noticed them carrying both as late as 4 o'clock in the afternoon on cloudy days.

GETTING EXTRACTING-SUPERS CLEANED UP.

The past season I run 40 colonies for extracted honey. Two full-depth upper stories were used. This gave 80 extracting-bodies, and after the last extracting this fall, instead of putting them back on the hives in order to get the combs cleaned up, I piled up the hives containing the combs crosswise of each other in the extracting-house, opened the windows, and the bees did the rest. The house sets right in the yard, and there were 156 colonies, many of which had become pretty well stirred up over the removal of the upper stories. Not a drop of honey was to be obtained in the fields, and the way they piled into the house and those hives was a sight and sound worth going many miles to see. It was the greatest uproar among bees that I have ever seen, and I was afraid that the extracting-combs would be badly torn, but they were not injured, and this is the method I shall practice in the future in order to get the combs, as well as the house itself, cleaned up after the last extracting.

The air in and around the yard was black with flying bees for two or three days, and two queenless colonies were cleaned out. I presume every colony in the yard was attackt by robbers, but all except the two queenless ones were amply able to protect themselves. I expected that I would have to contract the entrance to some of the hives, for a few were 1½ inches deep, and the full width of the hive, but it was not necessary in a single instance.

Aside from the two mentioned, which I did not try to save, the rest were all strong colonies. Of course there were thousands of bees killed in the rush and general uproar, but I believe this to be a good thing, for the most, if

not all of them, were bees of such an age that they would have died this fall or the forepart of the winter, any way.

FEEDING LIGHT COLONIES FOR WINTER.

Of late I have practiced a different method of feeding colonies light in stores for winter, which may be of interest to some who neglect or overlook some light colonies until it is too late to feed syrup. The last few years, since honey has dropt so low in price, I have not fed a pound of sugar either in the spring or fall. As I produce comb honey principally, I always have, each fall, more or less unfinished sections. While many of these contain enough honey to be salable at a reduced price, a great many contain but a small amount, and these are what I principally use for fall feeding.

When carrying a colony into the cellar, if it is light enough to cause a suspicion that it may run short of stores before spring, the cover is removed and a super containing as many of these unfinished sections as seems necessary is set on. A super fitted with T tins is best, as it gives easier access to the sections; but I have often used those containing section-holders, and the bees never failed to go up and remove the honey if they ran short below. This, perhaps it is needless for me to say, is in a cellar kept at the proper temperature. Of 17 colonies thus fed last fall, one died, and this one had been given sections of honey with some pollen in them, which had previously, on account of moth-worms, been subjected to the fumes of bisulphide of carbon. Whether trace enough of these deadly fumes remained in the honey to affect the bees, I am not able to say. Southern Minnesota.



Do Bees Select Their Future Home Before Swarming?

BY "RIP VAN WINKLE."

HAVING read the article by Prof. Cook, on page 529, on the "Swarming of bees," I desire to say a word on the subject, not to criticise, particularly, as most apiarists will agree that Prof. Cook is an able and scientific entomologist, and what he says in beedom "goes." But we haven't yet learned all about either end of the bee, and on the point of whether bees in swarming have or have not selected their future home before clustering, I think that while in many cases the evidence tends to show that they have exercised sufficient forethought and "rented" their domicile beforehand, and the case mentioned by Prof. Cook indicates it, or tends to do so, still even that case is not strictly conclusive, as a smart lawyer in the "cross-examination" would ask, "Have you any evidence to show that the colony that came next day and took possession of the cornice, as mentioned, was not already hanging on a tree when the scouts were seen examining the locality the day before?"

Prof. Cook is too able a scientist not to know that a long series of undoubted facts alone can determine any positive law in natural history. He says on page 530: "I have little doubt but that this is always true, and that the bees simply cluster to rest the queen." Bees certainly seem to act sometimes with an intelligence approaching reason, but at many other times act, as my grandmother used to characterize it, with "hen-wit," as her broody hens would as soon sit on a white door-knob as on an egg.

And now for one or two facts tending to show the other side of the question, that is, that they do not always select their future home before clustering: Some years ago a swarm came out from one of my hives about half-past eight in the morning, after I had gone to the city (I lived in a South Side suburb, and kept a few colonies for fun). They clustered on a tree (not very leafy), and remained there all day with a hot June sun (the latter part of June) pouring down on them, and they obligingly remained until my return home at about 7 p.m., when I hived them. If they had already selected a home, why did they remain all day in the hot sun?

Again, Aug. 16th, last, on Thursday, a big swarm came out from one of my hives and clustered on an oak tree about 30 feet from the ground, and it was impracticable for me to get them, and I was schooling myself to say a fond farewell, glancing at them occasionally while at work among the rest, expecting to see them "git." But no; there they provokingly hung, and they were still there when I went home. Friday morning they were still there. Then Jupiter Pluvius "got in his work." Clouds came up, rain came down — no "mist that resembles the

rain," as Longfellow says, but "cats and dogs," and "pitchforks," with blustering wind-gusts. I lookt to see them dissolve, but no! there they stuck. The afternoon was pleasant and clear; Saturday the same, and, to make a long story short, they remained until Sunday afternoon, when they finally took their leave.

Now, Professor, that swarm had not, in my humble opinion, selected its future home at the time of swarming, or that queen must have been very tired. And she was a young queen, too—I have strong reason to suppose a virgin about seven days old. An old queen might get "tired" in flying the distance of say 50 feet—the tree was scarcely 50 feet from the hive; but I can't think a young one would.

I do not give bees credit for a possibility of knowing that their queen is tired. I see little evidence of their remarkable intelligence. Their instincts are remarkable; their comb-building has been the wonder and admiration of man from Virgil down; but as to that intelligence some folks wonders at, I do not think it can compare with that of certain species of the ant; and I think there is as much architectural skill shown by the paper nest of the wasp.

"There is a great deal of human nature in a man," and when the bee tickles his palate with its honey, and lights his altars with its wax, he, the said man, is apt to become fulsome in his flattery. Cook Co., Ill.



A Small California Apiary.

BY HARRY L. HEWITT.

I SEND herewith a picture of our apiary. We have all seen thru the American Bee Journal pictures of Eastern apiaries, and read how they get along from day to day and year to year. Now, I am going to tell how we get along from day to day here in California, the land of sunshine and flowers.

There is hardly a day but what our bees get some chance to fly. They winter on the summer stands, and all we need to see to is that when it rains the shade-boards are on, as is seen in the colony away back in the corner. These boards are made so that the rain drops off in front of the alighting-board to the ground, and keeps the entrance dry. It extends back about six inches from the hive, and is not closed at that end. We also use these boards in spring to keep the hives shaded during swarming-time.

On the left is my brother, who is in partnership with me. I am at the right in the picture. In the corner on the fence are my other two brothers, who help about swarming-time, hunting for swarms, etc.

We do not keep bees for profit, but for the pleasure, and also what honey they bring. We sell some, but don't make a business of it. We keep them near the stable, where it is warm, which, with the fence, acts as a wind-break.

Our bees are all in Langstroth movable 8-frame hives, and are painted white. The hives were weighed and looked over last week for winter.

Along the fence are some empty combs that I exchanged



The Little Apiary of the Hewitt Brothers.

from other hives for full frames of honey, so that now the hives average about 25 pounds of honey each, enough to carry them over into June.

The two hives at the right are full of honey, and I will take the supers off in a day or two.

This year our honey is scarce, on account of the alfalfa bloom producing no honey at all this year, and many an old bee-man has lost half his colonies. This is the first time in years that such a thing has happened. Next year we look for something choice.

I hope to see more views of California apiaries in the American Bee Journal in the future.

San Joaquin Co., Calif., Oct. 25.

* The Afterthought. *

The "Old Reliable" seen thru New and Unreliable Glasses.
By E. E. HASTY, Richards, Ohio.

BEES AS A WEAPON IN WARFARE.

In ancient warfare a colony of bees was a most excellent weapon against enemies undermining your wall. The situation was a very common one, and roofing the assailants in, so well that stones and hot water from above were no good, was the usual recourse—and the wall itself would protect them against these after a big hole was once made. The modern counter-move would of course be explosive. The ancients, not having explosives, could find a tolerable substitute by throwing down hives of bees. In fact, infuriated bees have a hold-the-fort quality which powder notably lacks. Modern war works at such long range that bees have little opportunity. Still, I think an opportunity *might* occur. A retreating army might desire to keep the enemy from occupying with artillery a certain hilltop about to be abandoned; and a few dozen hives of bees wisely placed and dissected would establish an unwholesome climate there decidedly warmer than Gedrosia. Page 676.

CURING SWEET CLOVER HAY.

Perhaps most farmers know in a general way how to cure sweet clover hay; but just how to manage all the details is no doubt a fine art. Mr. Abbott is "shouting" when he says for us not to get the leaves killed early in the process, but to utilize them as pumps to draw the water from the thick, succulent stems. Avoid blazing hot days. If you can't do that, cut in the afternoon. Know just when to make the windrows—and see to it that they are windrows in reality. Also know just when to cock it up (slender and high), and when, and how many times, to spread it out again. These fine points pay well with ordinary grass, but with some out-of-ordinary hay-plants they are quite indispensable. Page 678.

MAKING HONEY-VINEGAR.

So it saves a year of time in making honey-vinegar to have the wood of the barrel thoroly vinegar-soaked? Quite an item. And many of us wouldn't know that vinegar mother will decay and break up in time, spoiling the looks of the vinegar, and damaging its quality. Looks reasonable, when the mind is turned to it once, and "better we looks a little out." But what shall we say of that endless drawing out and pouring in—robbing Peter and paying Paul? Well, if a *lady* finds it a moderate task to shift several pails of fluid all down the line, one step at a time, thru a row of twelve barrels ('twas a lady that watered Abraham's camels, wasn't it?) well, then, an epizoot on the lout of a man who thinks it too much work and fuss! Do we produce good queens (or good honey, either, for that matter) without fuss? Interesting to find customers preferring honey-vinegar to cider-vinegar. But it was *store* cider-vinegar. Possibly some store vinegar, like some store honey, is "all right, of course"—and the rest of the words unspoken. Page 681.

THE FOLKS THAT WAR AGAINST SWEET CLOVER.

J. A. Green struck a bright idea when he suggested that the folks that war against sweet clover be let alone. Likely to help the honey harvest about as much as they damage it, until they know a heap more than they know now. The plant is apparently with us to stay. As another

reason for letting alone, I would suggest the reading of Luke 14:31. Page 693.

RUBBING IN AN IMPORTANT QUEEN-MATTER.

J. L. Gandy, on page 695, is rubbing in once more an important matter which may probably be regarded as about settled. Young queens just beginning to lay, suffering much less from a journey thru the mails than those which have come to the full of their powers. A wise previous treatment to check laying can do something toward putting a valuable old queen in traveling condition; and we might politely hear more on that point.

THE "WHY" OF BIG VS. LITTLE HIVE A "PERSONAL EQUATION."

So long as we can not tell *why* a given locality requires big hives, or little ones, there is room to suspect that the why is what the astronomers would call the "personal equation" of some man—and said man having a lot of implicit followers. Page 696.

INTRODUCING QUEENS WITH TOBACCO-SMOKE.

Henry Alley's introducing with tobacco-smoke 50 virgin queens in half an hour is a high grade of work, surely; but still we must not forget that it is introducing to *nuclei*, not to old, strong colonies of hybrid bees in big hives. How shall we get the latter ilk of bees *all* tobacco-civilized without pretty nearly killing half of them? And how keep their new saintliness from backsliding a few hours later? That both the smoking and chewing "fine-cuts" of the shops are too strong for bee-smoking, is a point not kept before us heretofore, I think. Smoke of knock-'em-down strength would be much more difficult to manage just right, I judge. Page 697.

EACH TO PAY FOR HIS OWN SOAK HEAD.

And so our editor thinks that if a man *will* soak his (barrel) head he should pay for the soakage. Unanswerable proposition. Page 707.

WINTERING BEES IN CELLARS.

Between the intense anxiety to have his bees in the best of ventilated quarters, shown by Daniel Whitmer, page 711, and the indifference to the whole matter, or the counter desire to have no ventilation at all, shown by other bee-men of good standing, there is quite a gulf. The situation must be very puzzling to an active-minded beginner. We old chaps long ago had to get accustomed to just such point-blank disagreements. And I can't do the whole of the big job of cleaning the discrepancy up for the benefit of said beginner. But for one thing, in winter, nature *will* ventilate most quarters (even many cellars) in spite of us. For another thing, 247 colonies would try the oxygen of the unventilated cellar more than it usually gets tried—quite a different thing from taking thru a quarter hundred or half hundred of colonies. For another thing, any number of colonies roaring and excited require immensely more oxygen than if quiet—no quiet lot of bees being likely to suffer in that regard. And for another thing, the quality of the food bees have to winter on is so much more important than everything else put together, that one can indulge mistaken notions and never find it out, if only the food is good. As a compromise, I would suggest this: Have the cellar so you *can* ventilate—but don't do anything of the kind till the need of it appears—until the bees begin to get unquiet, or at least until the air inside impresses you as bad when you breathe it.

IF IT WERE "FOWL-BROOD" ONLY.

Yes, it does sound a bit as if the bees that hatch chickens must be "fowl-brooders." If that were the only kind of fowl-brood abroad we should be happy. Page 714.

THE BEE-MAN AND THE BALLED QUEEN.

Interesting to see that so able a bee-man as Dr. Miller thinks it best to let entirely alone, and "make yourself scarce," whenever bees are found to be balling their own queen. It requires some nerve to keep this precept, but may be it is for the best. Page 714.

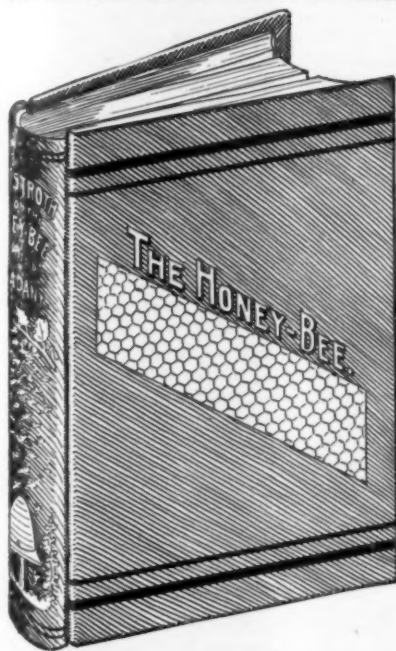
WOODEN QUEEN-CELLS—NEXT!

Wooden queen-cells—nicely veneered with wax, I presume—but Connecticut wooden-ware all the same! If they are not enough to make testy advocates of nature undefined retire to their graves, or turn over in the same if they have already retired, what would suffice, pray tell? Page 715.

Langstroth on... The Honey-Bee

Revised by Dadant—1899 Edition.

This is one of the standard books on bee-culture, and ought to be in the library of every bee-keeper. It is bound substantially in cloth, and contains over 500 pages, being revised by those large, practical bee-keepers, so well-known to all the readers of the Ameri-



can Bee Journal—Chas. Dadant & Son. Each subject is clearly and thoroly explained, so that by following the instructions of this book one cannot fail to be wonderfully helped on the way to success with bees.

The book we mail for \$1.25, or club it with the American Bee Journal for one year—both for \$1.75; or, we will mail it as a premium for sending us THREE NEW subscribers to the Bee Journal for one year, with \$3.00.

This is a splendid chance to get a grand bee-book for a very little money or work.

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Wholesale
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This foundation is made by an absolutely non-dipping process, thereby producing a perfectly clear and pliable foundation that retains the odor and color of beeswax, and is free from dirt.

Working wax into foundation for cash, a specialty. Write for samples and prices.

A full line of Supplies at the very lowest prices, and in any quantity. Best quality and prompt shipment. Send for large, illustrated catalog.

GUS. DITTMER, Augusta, Wis.

Beeswax Wanted.
Please mention Bee Journal when writing.



Unsuccessful Wintering on Honeydew

In August, 1884, the leaves on the basswoods, elms and hickories in my locality were covered with honey-dew, and the bees filled the brood-chambers just as full as they possibly could of the off-colored stuff. I did not like to risk the wintering of all my bees on honey-dew, when I had plenty of sealed clover honey in the top stories, which I had saved to winter them on, but I thought I could safely do some experimenting along this line and go thru the winter without any loss. I had 85 colonies, and in the fall I took all the combs out of 65 brood-chambers, and placed from 5 to 6 combs of sealed clover honey in each hive, and put a division-board on each side of these combs. I then packed the colonies with forest leaves. I then fitted up 10 colonies with 5 combs of sealed honey-dew each, (which I had taken from other colonies), and after placing division-boards on each side of the combs I packed these colonies with leaves also. I then fixt up the other 10 colonies with 3 sealed combs of clover in the center and a comb of honey-dew at each side and the division-boards, packing these colonies in leaves the same as I did the others.

The 65 that were given the sealed combs of clover honey wintered fine, and were very strong with bees in the spring, and gave a large yield of honey in 1885. The 10 that had mixt stores dwindled down very much in spring, and gave me but very little honey that season. The 10 colonies that I tried to winter on nothing but honey-dew soiled their hives very badly, the most of them died before spring, and the balance "petered out" and were gone before the middle of April.

When the clover season is nearing the end I leave 5 sealed combs in each top story for winter stores, and extract from the other super-combs until the

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MARILLA.

That's the name which means highest excellence in incubators and brooders—the most perfect regulation of temperature and moisture. Hot air or hot water. Send 2c for catalogue and guarantee. Your money back if you are not satisfied.

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Rocky Mountain Bee-Plant Seed

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...FREE AS A PREMIUM...

The ABC of Bee-Culture says of it: "This is a beautiful plant for the flower-garden, to say nothing of the honey it produces. It grows from two to three feet in height and bears large, clusters of bright pink flowers. It grows naturally on the Rocky Mountains, and in Colorado, where it is said to furnish large quantities of honey."

We have a few pounds of this *Cleome* seed, and offer to mail a 1/4-pound package as a premium for sending us ONE NEW subscriber to the American Bee Journal, with \$1.00; or 1/4 pound by mail for 40 cents.

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DR. PEIRO.

34 Central Music Hall, CHICAGO.

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A Journal that is over a quarter of a century old and is still growing must possess intrinsic merit of its own, and its field must be a valuable one. Such is the

American Poultry Journal.

50 cents a Year. Mention the Bee Journal.

BARNES' FOOT POWER MACHINERY



Read what J. I. PARENT, of Charlton, N. Y., says: "We cut with one of your Combined Machines, last winter, 50 chaff hives with 7-in. cap, 100 honey racks, 500 brood-frames, 2,000 honey boxes, and a great deal of other work. This winter we have double the amount of bee-hives, etc., to make, and we expect to do it with this Saw. It will do all you say it will." Catalog and price-list free.

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A live, up-to-date Farm Journal with a General Farm Department, Dairy, Horticulture, Livestock, Poultry, Bees, Veterinary, Home and General News. Edited by one who has had practical experience in every department of farm work. To introduce the paper to new readers, it will be sent for a short time to New Subscribers, one year for 25 cents. Sample copies free. Best Advertising Medium in the Central West. Address,

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Tells all about Bees in California. The yields and Price of Honey; the Pasturage and Nectar-Producing Plants; the Bee-Ranches and how they are conducted. In fact the entire field is fully covered by an expert bee-man. Besides this the paper also tells you all about California Agriculture and Horticulture. \$1.00 per year; 6 months, 50 cents. Sample copies, 10 cents.

THE RURAL CALIFORNIAN,

218 North Main Street, • LOS ANGELES, CAL.

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STUDENTS RETURNING HOME

For holiday vacations can, upon presentation of proper credentials, obtain tickets via Nickel Plate Road, to all points in Central Passenger Association territory, at a fare and a third for the round trip. Tickets will be sold on day of closing school and on day immediately preceding closing date; good returning until date school reconvenes, but not later than January 8, 1901.

For information as to train service to Ft. Wayne, Cleveland, Fostoria, Erie and other points, call on or address John Y. Calahan, General Agent, 111 Adams St. Chicago Passenger Station, Van Buren St. and Pacific Ave., on the Elevated Loop. (43)

SPECIAL NOTICE!

Last winter's cut of basswood is the whitest it has been for many seasons. We are now making sections out of this new stock and therefore are in a position to furnish you with the very finest quality in the market.

LEWIS WHITE-POLISHT SECTIONS

Are perfect in workmanship and color.

Orders shipped immediately upon receipt. A complete line of everything needed in the apiary. Five different styles of Bee-Hives.

Lewis Foundation Fastener simplest and best machine for the purpose. Price, ONE DOLLAR, without Lamp.

G. B. LEWIS CO., Watertown, Wis., U. S. A.

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L. C. WOODMAN.....Grand Rapids, Mich.
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Special Southwestern Agent.

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**26 cents Cash
paid for Beeswax.**

low, upon its receipt, or 28 cents in trade. Impure wax not taken at any price.

Address as follows, very plainly,

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California! If you care to know of its Fruits, Flowers, Climate or Resources, send for a sample copy of California's Favorite Paper—

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The leading Horticultural and Agricultural paper of the Pacific Coast. Published weekly, handsomely illustrated, \$2.00 per annum. Sample copy free.

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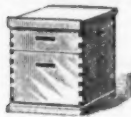


**200-Egg Incubator
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Perfect in construction and action. Hatches every fertile egg. Write for catalogue to-day.
GEO. H. STAHL, Quincy, Ill.

46A25t

Please mention the Bee Journal.



Bee-Hives and Honey-Boxes

in car lots, wholesale or retail. Now is the time to get prices. We are the people who manufacture strictly first-class goods and sell them at prices that defy competition. Write us to-day.

Inter-State Box and Manufacturing Company,
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Have You Either an Orchard or Garden?

Have you anything to do with either Fruits or Vegetables? Then keep in touch with your work by subscribing for the

American Fruit and Vegetable Journal

Publish at
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Temple....
CHICAGO, ILL.

Sample copy free. Mention this paper.

I have before me a copy of the American Fruit and Vegetable Journal, which I like pretty well. It fills the bill better than any paper I have seen lately.
IRA C. TRACY,
Foreman in the Home Nurseries.

I was much pleased to receive your publication. It is a very neatly printed and well edited journal, and merits success.
D. W. BARKLEY,
Editor of the "Rocky Ford Enterprise."

All departments of the Fruit and Vegetable business discuss by practical and experienced persons.

FREE!

We will send the above Journal absolutely FREE for one year as a premium to all old subscribers sending us \$1.00 to pay their subscription one year STRICTLY IN ADVANCE. Both papers for the price of one. Send your renewal subscription to this office while this offer is open. Both papers, \$1.00.

AMERICAN BEE JOURNAL, 118 Mich. St., Chicago, Ill.

Please mention the Bee Journal when writing Advertisers.

season ends, and when the time comes to prepare my bees for winter, I have 5 combs of choice stores to put into each brood-chamber for the bees to winter on. If I had left all the colonies to winter on honey-dew in 1884, when the brood-chambers were filled up full with it, I would have lost nearly all of my bees. It doesn't pay to try to winter bees on poor stores.—WM. McEvoy, in Canadian Bee Journal.

Churning Slumgum Under Boiling Water.

The following is from W. L. Porter, in the Progressive Bee-Keeper:

"For rendering old combs I use a tank 15 inches deep and 19 inches square on top. I have it these dimensions so it is suitable for holding four square 5-gallon cans of honey for liquefying. This I place on a brick furnace with pipe sufficient to give a good draft, and fill $\frac{3}{4}$ full of water. When boiling I put in old comb until the tank is full. I then have a screen made out of $\frac{1}{2}$ -inch lumber, 5 inches wide, and the size just to fit the inside of the can; the lumber is put together in the form of a box. On this I fasten firmly screen wire (window-screen) with a brace thru the middle. When the wax is boiling vigorously I place in this frame, with the screen up. The 5-inch frame prevents the slumgum from coming up, and the wax will come thru the screen.

"When the frame is prest down I dip off this, and by agitating the frame it churns the refuse, the wax is liberated and comes on top. I then take out the frame and screen and stir vigorously, then put in the screen and repeat the dipping off. I then weigh down the screen with heavy weights, and leave over night. The heat of the brick and the coals under the furnace will keep the tank at the boiling-point for a good many hours, and in the morning wax can be taken off in a cake. This leaves the slumgum quite free of wax."

Sweet Clover—Its Fertilizer Value.

Right adjoining our premises is a bank of earth thrown out of a railroad cut. This soil came out of the cut from a depth of 10 or 12 feet. Some years

IT COST US

\$4,000

Costs 15c



We have spent \$4,000 on our new book, "How to Make Money with Poultry and Incubators." It tells it all. Leading poultry men have written special articles for it. 16 pages, 8x11 in. Illustrated. It's as good as gold.

Cyphers Incubator
—and it's the best. Out hatch any other machine. 16 page circular free. send 15c in stamps for \$4,000 book No. 59.
Address nearest office. **CYPHERS INCUBATOR CO.**
Chicago, Ill. Wayland, N. Y. Boston, Mass.

Please mention Bee Journal when writing

REDUCED RATES FOR CHRISTMAS AND NEW YEAR HOLIDAYS.

The Nickel Plate Road will sell tickets Dec. 22 to 25, inclusive, Dec. 31, 1900, and Jan. 1, 1901, at rate of a fare and a third for the round trip, to any point located in Central Passenger Association territory, good returning to and including Jan. 2, 1901. Vestibuled sleeping-cars. Individual club meals, ranging in price from 35 cents to \$1.00, served in dining-cars. Address, John Y. Calahan, General Agent, 111 Adams St., Chicago, for particulars. Depot, Van Buren St. and Pacific Ave., on the Elevated Loop. (42)

The Novelty Pocket-Knife.

Your Name and Address on one side—Three Bees on the other side.



[THIS CUT IS THE FULL SIZE OF THE KNIFE.]

Your Name on the Knife.—When ordering, be sure to say just what name and address you wish put on the Knife.

The Novelty Knife is indeed a novelty. The novelty lies in the handle. It is made beautifully of indestructible celluloid, which is as transparent as glass. Underneath the celluloid, on one side of the handle is placed the name and residence of the subscriber, and on the other side pictures of a Queen, Drone, and Worker, as shown here.

The Material entering into this celebrated knife is of the very best quality; the blades are hand-forged out of the very finest English razor-steel, and we warrant every blade. The bolsters are made of German silver, and will never rust or corrode. The rivets are hardened German silver wire; the linings are plate brass; the back springs of Sheffield spring-steel, and the finish of the handle as described above. It will last a last-time, with proper usage.

Why Own the Novelty Knife? In case a good knife is lost, the chances are the owner will never recover it; but if the "Novelty" is lost, having name and address of owner, the finder will return it; otherwise to try to destroy the name and address, would destroy the knife. If traveling, and you meet with a serious accident, and are so fortunate as to have one of the "Novelties," your POCKET-KNIFE will serve as an identifier; and in case of death, your relatives will at once be notified of the accident.

How appropriate this knife is for a present! What more lasting memento could a mother give to a son, a wife to a husband, a sister to a brother, or a lady to a gentleman, the knife having the name of the recipient on one side?

The accompanying cut gives a faint idea, but cannot fully convey an exact representation of this beautiful knife, as the "Novelty" must be seen to be appreciated.

How to Get this Valuable Knife.—We send it postpaid for \$1.25, or give it as a Premium to the one sending us 1 FREE NEW SUBSCRIBERS to the Bee Journal (with \$3.00.) We will club the Novelty Knife and the Bee Journal for one year, both for \$1.90.

GEORGE W. YORK & CO., 118 Mich. St., Chicago, Ill.

Please allow about two weeks for your knife order to be filled.

FREE FOR A MONTH....

If you are interested in Sheep in any way you cannot afford to be without the best Sheep Paper published in the United States.

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has a hobby which is the sheep-breeder and his industry, first, foremost and all the time. Are you interested? Write to-day.

WOOL MARKETS AND SHEEP, CHICAGO, ILL.

FOR SALE!

Best Extracted Alfalfa Honey

Guaranteed absolutely Pure Bees' Honey. Packed in 5-gallon tin cans, of about 60 pounds each, two cans to the case, 7½ cents per pound, cash with order. Buy direct from the home of Alfalfa. We can please you. Headquarters for ALFALFA and SWEET CLOVER SEED. Write for prices. Vogeler-Wiedemann Co., 60-62 W. First St., SALT LAKE CITY, UTAH. 43Att Please mention the Bee Journal.

ago I got permission of the railway company to use it by way of experiment. Of course, nothing would grow on it—that is, nothing but sweet clover—which is already along the railroad. We let it grow up and scatter seed until last spring, when I saw there was a dense growth of thick succulent stalks about two feet high. When we were plowing under the clover in the field adjoining, I directed our folks to turn under the sweet clover, and said we would try it with Carman potatoes. The potatoes came up rank and strong to my great surprise, and we have just been digging them, and I was surprised again to find some of the handsomest, cleanest potatoes on that hard, unproductive clay bank that I ever raised anywhere. There was not a particle of scab, no work of wire worms or grubs; and the crop that we got was at the rate of at least 100 bushels per acre. From this experiment I infer that sweet clover is not only worth as much to turn under as any of the common clovers, but I should say even more.—A. I. Root, in Gleanings in Bee-Culture.

GENERAL ITEMS

Report for the Season of 1900.

My bees are on the summer stands with the supers full of dry leaves, and from 4 to 6 inches of dry leaves around the hives, with tar-paper outside of all, and I believe they are in good shape to stand any kind of a winter we may have.

When I came to Iowa, two years ago, I sold all my bees, and as they were scarce and high, I did not buy any till last spring, when I got two colonies in box-hives. They gave me two new

We Can't Give Away Anything

You pay for what you get in this world. You understand that. But as a business proposition we want you to try our great medicine for Indigestion, Constipation, Biliousness, Sick Headache, Insomnia, "the Blues," and like complaints—

Laxative NERVO-VITAL Tablets

We know you won't buy it, until you know something about it. The best way to get you to know how good it is, is to let you try it. That's what we do. Send Stamp for "Health" booklet, and we will send you a free sample package, that you may try it yourself. We know you will always keep it in the house, if you once try it. What fairer offer could we make? At all Druggists—10 and 25 cents.

Handsome Stick Pin FREE!

MODERN REMEDY COMPANY, KEWANEE, ILLINOIS.

[This company will do exactly as it promises.—Editors.]

If, instead of sending for a sample, you send us 25c we will send you "Health" booklet, a 25c box and a handsome gold stick-pin, set with emerald, ruby or pearl, warranted to be worth double the money. Order by number. This is an extra introductory offer. Only one pin to one person. If unsatisfactory, money returned. Send now while the offer is good.

YELLOW OR WHITE

Sweet Clover Seed

Free as a Premium

For Sending us One New Subscriber for a Year.

There has been so much written about both the white and the yellow variety of sweet clover, that we will simply say here that if one of our present regular subscribers will send us \$1 with a new name for next year (1901), we will send the new subscriber the balance of this year's (1900) numbers free, and mail, postpaid, to the one sending the new name and the dollar, either **one pound** of yellow sweet clover seed, or **two pounds** of the white sweet clover. This is a good chance to get a start of both kinds of these honey clovers. Better send two new subscribers (with \$2.00) and get the three pounds of seed. Address,



GEORGE W. YORK & CO.

118 Michigan Street, CHICAGO, ILL.

WHY NOT BE SURE ABOUT IT?

On Trial, you pay for it after thoroughly testing it. Put eggs in it, make a hatch, then you'll know if you want it. First prize at World's Fair, Medals at Nashville, Omaha & Nat. Export Expo. Sole makers of Simplicity Incubators, Catalogue and "Poultry Helps" for 5c stamps. **COLUMBIA INCUBATOR CO., 5 Water St., Delaware City, Del.**



Please mention Bee Journal when writing

MERIT ALWAYS WINS.

The hard times of the past three or four years have been very destructive to all industrial affairs, and the railroads have had unusual amount of difficulty in making both ends meet. Roads that have, during this trying period, earned dividends while at the same time affording high-class transportation facilities to their patrons, have, indeed, been fortunate. And such an event speaks well for the management of the roads.

The record of the Nickel Plate Road during the recent period of industrial depression, has indeed been remarkable, and it speaks most eloquently of the conservative judgment of the managers. For this road has made great and steady progress in the material improvement of its roadway and appliances, and in perfecting its equipment. The interests of the public have been in no wise neglected; in fact, the success of this road has inured to the benefit of the public, as much, if not more, than to the stockholders. The condition of the road to-day shows this. Great and valuable improvements of a permanent character have been made—in the shape of strengthening the roadway, bridges and other accessories, and procuring new and improved safety appliances; new coaches have been added, elegant Pullman sleeping-cars put on, new and powerful engines have been placed in service, and everything has been done to raise the standard of the road, to

perfect its service, and to give it a leading place among the best roads in the country. The result has been obvious. The people have observed the progressive spirit of this road, have given it a liberal patronage, have enjoyed its excellent facilities, and that tells the whole story of a highly successful enterprise.

Among the most noteworthy improvements effected by the Nickel Plate Road is the introduction of a first-class dining-car service, which has won the approval of the best class of patrons. Then the coaches have been illuminated by the brilliant Pintsch gas, heated by steam, and placed in care of a colored porter, so the passengers have had the best that money can afford, at the lowest rates. The thru train service of the Nickel Plate, running in connection with the West Shore and Fitchburg Railroads over the great Hoosac Tunnel Route, between New York, Boston and Chicago—ranks with the best in the country, and has become deservedly popular. Elegant new coaches, and palatial Pullman buffet sleeping-cars run thru without change; the service is unexcelled, the time fast, scenery most fascinating.

Located along the south shore of Lake Erie are many substantial and attractive summer resorts that are yearly growing in popularity, and this class of travel promises a continual increasing source of revenue to the Nickel Plate Road. 48A4t

Please Mention the Bee Journal when writing Advertisers.

swarms, June 6 and 16, and 21 days after I drove them out into new hives; and I took off 125 nicely filled sections of honey from the two new colonies; I got none from the old. They are all four good, strong 10-frame colonies.

I received my "premium queen" Aug. 29th, and removed the old queen (put her in an old hive with a few bees). Aug. 31st I placed the cage with the queen between the combs after cutting out all queen-cells, and on Sept. 2nd, at noon, they had her releast. I did not even remove the pasteboard, that some have seemed to have had trouble with. Sept. 5th I found her balled, and about 25 more queen-cells started, and some of them capt. I caged her, cut out all queen-cells again, and placed her on a frame of honey, eggs, larvæ, and hatching brood, covered with wire cloth, and the next day at noon found they had gnawed under the wire and let her out. I found her running around on the bottom of the hive, with a string of bees chasing her, but they did not ball her again, and two days later she was laying and now has a strong colony of her own bees, and I look for good results from her another year. I bought 6 colonies this fall, so I have 10 now.

We have had a very warm, open fall here. Nov. 4th my bees were bringing in pollen, and, I believe, some honey. We had our first freeze after that. What will be the result of bees gathering pollen so late?

I hated to kill my queen in the old hive, as she was a good, this year's queen, so I made an observatory hive with glass sides, and put her with one frame of bees in it, and have them in my office with an outside entrance, and they are breeding right along, and are watch with interest by a great many grown people and children who would not dare go near a bee-hive.

Extracted Honey For Sale!

Case of two cans White Alfalfa, weighing 122 pounds net, for \$8.50, f.o.b.

H. L. WEEMS, Lemoore, Calif.

47A4t Please mention the Bee Journal.

326 FIRST PREMIUMS	SEND FOR FREE CATALOGUE.
	Prairie State Incubator Co. Homer City, Pa.

47A17t Please mention the Bee Journal.

BEE-SUPPLIES.

Muth's Square Glass Honey-Jars.
Send for Catalog.

HONEY AND BEESWAX WANTED.

C. H. W. WEBER,
42A4t 2146 Central Ave., Cincinnati, Ohio.
Please mention Bee Journal when writing.

BEE-SUPPLIES!

Root's Goods at Root's Prices—6c
POUNDER'S HONEY-JARS and everything used by bee-keepers. Prompt Service—low freight rate. Catalog free. **WALTER S. POWDER,**
512 Mass. Ave., INDIANAPOLIS, IND.

Belgian Hare Guide AND DIRECTORY OF BREDERS. Price 25c
Inland Poultry Journal Co., Indianapolis, Ind.
Please mention Bee Journal when writing.

Will I be able to keep them thru the winter? or will the unnatural warmth and activity cause them to die off fast before spring?

I haven't set any of my bees on hen's eggs yet; but if this is worth a place in the Bee Journal, perhaps I will tell next time how I am planning to have my bees call me up over the 'phone when they are swarming next summer.

A. B. GINER.

Hardin Co., Iowa, Nov. 16.

What Honey-Plants for Mississippi?

This is not a good locality for bees. Mine did not store any honey after June this year, and I fear I shall lose some of my colonies from starvation. What has become of the white clover that once grew wild and could be found along every lane and on every uncultivated spot in the country, from the time I could first remember until recently? It never occurred to me, however, till I began keeping bees the second time, two years ago.

Of course, every bee-keeper is constantly on the lookout for bee-plants. The goldenrod down here didn't bloom this year. The bloom seemed to dry up. Is this to be accounted for? Or is it natural down here to do that? I never noticed it before. In fact, I don't see what our bees live on, let alone store from, in this vicinity, after June.

I am thinking of buying some of the best honey-plants to help the bees out next year, and would like some one who knows, to tell thru the American Bee Journal what plants are best adapted to this climate and soil. I am 8 miles from the great Mississippi River. I know of some apiaries on or near the river that pay well, and have a surplus every year. Who can tell

whether or not the yellow or white sweet clover, spoken of so often, would do for this locality? and when would be the time to plant them? also, would such require any special cultivation, or could such plants be sown promiscuously anywhere along the fence-rows or on uncultivated places to get it started? We know red clover as a forage plant doesn't pay down here. Lespedeza didn't seem to attract bees, either. I do not know about alfalfa. I would be obliged if some one would recommend honey-plants that I could plant in my orchard, as I haven't planted anything in it but cow-peas so far, as I have mostly young trees in it. But I have a two-acre lot fitted out with all the different kinds of fruit-trees, and I would like to grow some kind of honey-plants in there.

Unless bees can be made to do much better than mine have the past two years, they won't pay. What a ridiculous idea I see advanced by those who assert that bees puncture and damage peaches and other fruit. If they said birds were damaging to fruit, I would endorse it, but not bees.

JOHN KENNEDY.

Adams Co., Miss., Nov. 17.

CONVENTION NOTICES.

New York.—Bee-Keepers' Institutes will be held as follows: Batavia, Dec. 12th; Canandaigua, Dec. 13th and 14th; Romulus, Dec. 15th; Auburn, Dec. 17th; and Johnstown, Dec. 18th. Bee-Keepers living in the vicinity of these Institutes are urged to attend and take an active part in the proceedings.

New York.—The Ontario County Bee-Keepers' Convention will be held in Canandaigua, N.Y., Dec. 13 and 14. There will be a bee-keepers' institute in connection with the same, and Editor W. Z. Hutchinson has been engaged to attend. Naples, N.Y. FRIEDEMANN GREINER, Sec.

A HANDY TOOL-HOLDER!

Sent by Express, for \$1.50; or with the Bee Journal one year—both for \$2.00.

Every Manufacturer, Miller, Carpenter, Cabinet Maker, Machinist, Wheelwright and Quarryman, Farmer, or any one using a grindstone, should have one of these Tool-Holders. One boy can do the work of two persons, and grind much faster, easier and with perfect accuracy. Will hold any kind of tool, from the smallest chisel to a draw shave or ax. Extra attachment for sharpening scythe blades included in the above price. The work is done without wetting the hands or soiling the clothes, as the water flows from the operator. It can be attached to any size stone for hand or steam power, is always ready for use, nothing to get out of order, and is absolutely worth 100 times its cost.

No farm is well-equipped unless it has a Tool-Holder. Pays for itself in a short time.

How to Use the Holder.

DIRECTIONS.—The Tool is fastened securely in the Holder by a set-screw and can be ground to any desired bevel by inserting the arm of the Holder into a higher or lower notch of the standard. While turning the crank with the right hand, the left rests on an steady the Holder; the Tool is moved to the right or left across the stone, or examined while grinding, as readily and in the same way as if held in the hands.

For grinding Round-Edge Tools, the holes in the standard are used instead of the notches.



GEORGE W. YORK & CO.,
118 Michigan Street, CHICAGO, ILL.

HONEY AND BEESWAX

MARKET QUOTATIONS.

CHICAGO, Nov. 24.—There is a demand for fancy white comb honey at 16c that takes all of this grade upon arrival; other grades are less active, with No. 1 white at 15c; amber and travel-stained white ranges from 13c@14c, with dark amber and buckwheat comb 10c@12c. Extracted, white, 7½@8c; amber, 7@7½c; dark grades, including buckwheat, 6½@6¾c. Beeswax, 28c.

R. A. BURNETT & Co.

KANSAS CITY, Nov. 16.—Fancy white comb, 15@16c; No. 1 white, 14@15c; amber, 12@13c; dark, 8@9c. Extracted, in 5-gallon cans, white, 7½@9c; amber, 7@8c. Receipts light.

W. R. CROMWELL PRODUCE CO.,
Successors to C. C. Clemons & Co.

BUFFALO, Nov. 16.—Fancy white comb remains at 17@18c mostly, with rather larger receipts. Common selling at 12@16c. Possibly some lots poor enough to go less. We believe the high prices will curtail consumption. Extracted never sells well in Buffalo, but a little might sell at 8@9c in fancy shape.

BATTERSON & Co.

ALBANY, N.Y., Nov. 17.—Fancy white, 17@18; No. 1, 15@16c; mixt, 13@14c; fancy buckwheat, 13@14c; No. 1, 12@13c; mixt, 12c. White extracted, 8½@9½c; mixt, 8@9c; buckwheat, 6½c.

Honey market still firm with good demand; light receipts at high prices, especially for comb honey of all grades.

H. R. WRIGHT.

BOSTON, Nov. 19.—Our market on honey continues strong, with light receipts. Fancy one-pound cartons, 17c; A No. 1, 15@16c; No. 1, 15c; No. 2, 12@13c. Extracted from 7½@8½ cents, according to quality. Beeswax steady at 25@27c.

BLAKE, SCOTT & LEE.

CINCINNATI, Sept. 21.—The demand for fancy comb honey is good and finds ready sale at 16@16½c; No. 1, 15c. The demand for extracted honey at present is slow and offer same by the barrel as follows: White clover, 8½@9c; Southern, 6½@7½c; Florida, 7@8 cents, according to quality. Beeswax, 27c.

The above are MY SELLING PRICES. I do not handle any honey on commission, but pay spot cash on delivery.

C. H. W. WEBER.

NEW YORK, Nov. 20.—Good demand continues for all grades of comb honey. We quote: Fancy white, 15@16c; No. 1 white, 14c; No. 2 white, 12@13c; amber, 12c; buckwheat, 10@11c. Extracted in fairly good demand at 7½@8c for white, and 7c for amber; off grades and Southern in barrels at from 65@75c per gallon, according to quality. Not much demand for extracted buckwheat as yet. Some little selling at 5½@6c. Beeswax firm at 28 cents.

HILDRETH & SROELKEN.

DETROIT, Nov. 22.—Fancy white comb, 15@16c; No. 1, 13@14c; dark and amber, 10@12c. Extracted, white, 8@8½c; light amber, 7@7½c; dark, 6@6½c. Beeswax, 26@28c.

M. H. HUNT & SON.

SAN FRANCISCO, Nov. 21.—White comb, 13@14 cents; amber, 11½@12½c; dark, 8@9c. Extracted, white, 7½@8c; light amber, 6½@7½c; amber, 5½@6½c. Beeswax, 26@28c.

Market is seldom more lightly stocked than at present, and is firm at current rates. Offerings are principally amber grades, choice to select water white honey being a rarity at present, as it has been, in fact, most of the current season. A shipment of 90 cases of honey went forward per steamer to British Columbia.

A HONEY MARKET.—Don't think that your crop is too large or too small to interest us. We have bought and sold five carloads already this season, and want more. We pay spot cash. Address, giving quality, quantity and price.

THOS. C. STANLEY & SON, Fairfield, Ill.

Please mention Bee Journal when writing.

Wanted To Buy Honey

What have you to offer

and at what price?

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High Grade of Italian Queens

OR A CHOICE STRAWBERRY?

Send for descriptive price-list.

D. J. BLOCHER, Pearl City, Ill.

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JAMESTOWN, N. Y.

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PATENT WIRED COMB FOUNDATION

Has no Sag in Brood-Frames.



Thin Flat-Bottom Foundation
Has no Fishbone in the Surplus
Honey.

Being the cleanest is usually work the
quickest of any foundation made.

J. A. VAN DEUSEN,

Sole Manufacturer,

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SWEET CLOVER

And Several Other Clover Seeds.

We have made arrangements so that we can furnish Seed of several of the Clovers by freight or express, at the following prices, cash with the order:

	5lb	10lb	25lb	50lb
Sweet Clover (white).....	60c	\$1.00	\$2.25	\$4.00
Sweet Clover (yellow).....	\$1.50	2.80	6.25	12.00
Crimson Clover.....	70c	1.20	2.75	5.00
Alsike Clover.....	80c	1.50	3.50	6.50
White Clover.....	90c	1.70	3.75	6.50
Alfalfa Clover.....	80c	1.40	3.25	6.00

Prices subject to market changes.

Add 25 cents to your order, for cartage. If wanted by freight, or 10 cents per pound if wanted by mail.

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That covers the whole Apicultural Field more completely than any other publisht, send \$1.25 to Prof. A. J. Cook, Claremont, Calif., for his

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Special Discounts to the Trade.

FALL SPECIALTIES

Shipping-Cases, Root's No-Drip; Five-Gallon Cans for extracted honey, Danz. Cartons for comb honey. Cash or trade for beeswax. Send for catalog. M. H. HUNT & SON, Bell Branch, Mich. Please mention Bee Journal when writing.



Best on Earth

What? Our New Champion Winter-Cases. And to introduce them thruout the United States and Canada we will sell them at a liberal discount until Oct. 15, 1900. Send for quotations. We are also headquarters for the NO-DROP SHIPPING-CASES.

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Smokers, Sections,
Comb Foundation
And all Apian Supplies
cheap. Send for
FREE Catalogue.

E. T. FLANAGAN, Belleville, Ill.

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Send name for our Catalog, Samples of Foundation and Veil Material.
We sell the best Veils, cotton or silk.

BEE-KEEPERS' SUPPLIES OF ALL KINDS.

Langstroth on the Honey-Bee, Revised

The Classic in Bee-Culture—Price, \$1.25, by Mail.

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AT ALL TIMES.

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MADE TO ORDER.



Bingham Brass Smokers,

made of sheet-brass which does not rust or burn at should last a life-time. You need one, but they cost 25 cents more than tin of the same size. The little pen cut shows our brass hinge put on the three larger sizes.

No wonder Bingham's 4-inch Smoke Engine goes without puffing and does not



DROP INKY DROPS.

The perforated steel fire-grate has 381 holes to air the fuel and support the fire.

Prices: Heavy Tin Smoke Engine, four-inch Stove, per mail, \$1.50; 3 1/4-inch, \$1.10; three-inch, \$1.00; 2 1/2-inch, 90 cents; two-inch, 65 cents.

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One-Pound Square Honey-Jars,

\$5.00 a gross; 5 gross, \$4.80 per gross.

WINTER-CASES, 10 for \$7.00. CARTONS—the best made.
Catalog of Apian Supplies and Queens free.

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Four Celluloid Queen-Buttons Free



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For sending us ONE NEW SUBSCRIBER to the American Bee Journal for three months with 30 cents, we will mail you FOUR of these pretty buttons for wearing on the coat-lapel. (You can wear one and give the others to the children.) The queen has a golden tinge.



This offer is made only to our present regular subscribers.

NOTE.—One reader writes: "I have every reason to believe that it would be a very good idea for every bee-keeper to wear one (of the buttons) as it will cause people to ask questions about the busy bee, and many a conversation thus started would wind up with the sale of more or less honey; at any rate, it would give the bee-keeper a superior opportunity to enlighten many a person in regard to honey and bees."

Prices of Buttons alone, postpaid: One button, 8 cts.; 2 buttons, 6 cts. each; 5 or more, 5 cts. each. (Stamps taken.) Address,

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